# LE CAVEAU
## DU CHÂTEAU
### E.GUIGAL

# CÔTE-RÔTIE  2019

## La Sarrasine

## DOMAINE de BONSERINE

**The Côte-Rôtie appellation:** 2000 years ago, the appellation was known as « Vitis Vienna ». Appreciated by the Romans, these wines were also among the preferred ones on Royal tables.  In 1890, the vineyard reaches its peak, but successive crisis such as the phylloxera spread, WWI, the 30s crisis, deeply impacted the vineyard's development. The 1980s mark the renewal of the vineyard. Côte-Rôtie is the northernmost appellation in the Rhône Valley. The slopes, which can reach up 60°, are located on the right bank of the river Rhône, between 180m and 325m of altitude. We can find up to 20% viognier blended with Syrah in a bottle of Côte-Rôtie.

**Appellation created in 1940| 100 % red wines | 319 hectares of vineyard | 12700 hl/ year | 1200000 bottles | Average yield about 36 hl/hectare | 21 % of production is exported | Dry wines |73 classified parcels**

**Grape varietals:** Syrah 97 %, Viognier 3%.

**Terroir:** from 6 different terroirs - Soils of mica schists and gneiss.

**Average age of vines:** 30 years.

**Winemaking method:** 100% manual harvest in 25 kg boxes, to preserve the quality of the grapes. Careful grape selection and destemming. Traditional vinification with a 3-week long maceration in temperature-controlled stainless-steel vats. Daily pumping over to extract maximum colors and the best tannins.
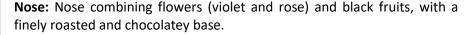
**Ageing:** 24 months in "demi-muids", 60% in new oak barrels, 20% in a one wine rotation oak barrels, 20% in a two wines rotation oak barrels. Malolactic fermentation in wooden barrels.

**Yearly production:** 35 000 bottles.

**Tasting notes:**

**Eye:** Sustained color, deep garnet robe with dark reflections.

**Nose:** Nose combining flowers (violet and rose) and black fruits, with a finely roasted and chocolatey base.

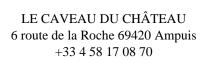**Palate:** Round and intense and airy palate. Fine and soft tannins.

**Overall:** A full and well-structured wine.

**Ageing potential:** Up to 10 years.

**Service temperature:** 16°C - 18°C

**Food pairing:** To be enjoyed with game birds, red grilled meats or spicy cheese.

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VIDAL-FLEURY

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